Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges - 35 Points

- Mis En Place / Organization - 5 Poi
- Sanitation Procedures / Cleanlines
- Apprentice Coordination / Task Delegation - 5 Points
- Proper Utilization of Ingredients & Leftovers - 5 Points
- Timing of Service and Follow Up - 5 Points
- Cooking Techniques, Skills and Fundamentals - 10

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

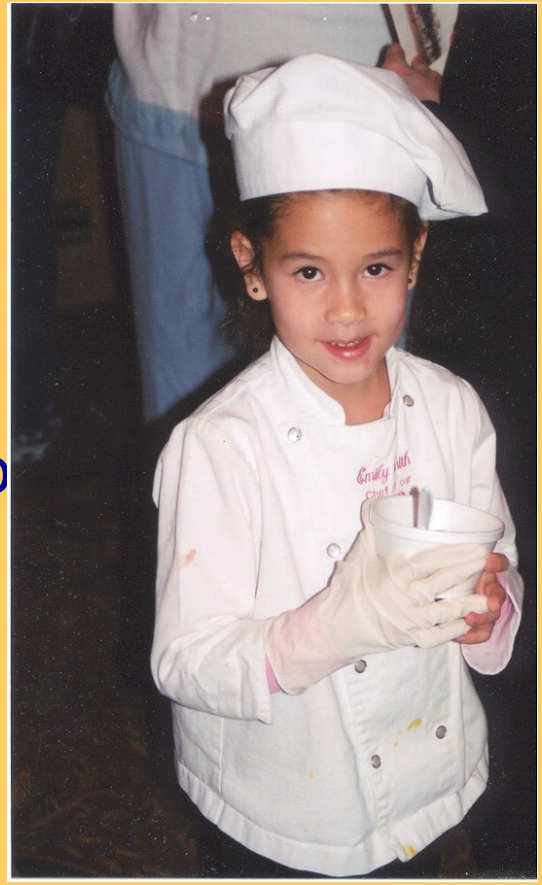
- Mis En Place / Organization - 5 Poir
  - Physical Setup - Table Arrangement - 1 point
  - Establishing priority of tasks - 1 point
  - Posting and following a plan - 1 point
  - Basic preparation - 1 point
  - Task orientation - 1 point

Army Center of Excellence, Subsistence

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges



- Sanitation Procedures / Cleanliness - 5 points
  - Clean and orderly work station - 1 po
  - Personal hygiene - 1 point
  - Proper tasting procedures - 1 point
  - Proper heating and refrigeration - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Apprentice Coordination and Task Delegation - 5 points
  - Assessment of capabilities - 1 point
  - Orientation and demonstration - 1 p
  - Monitoring of performance - 1 point
  - Communication and supervision skills - 1 point
  - Correct assignment of duties - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Proper utilization of ingredients and leftovers - 5 points
  - Maximum use of items ordered - 1 point
  - Proper use of respective protein items and ingredients - 5 points
  - Cost efficiency - 1 point
  - Most productive use of food - 1 point
  - Minimum of waste and leftovers - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Timing of service and follow up - 5 points
  - Menu turned in on time - 1 point
  - Proper timing of cooking items - 1 point
  - Five minutes per course for judges plate and display - 1 point
  - Follow up portions to be the same as judged plates - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, skills, and fundamentals - 10 points
  - Proper handling and storage of food and equipment - 1 point
  - Proper knife skill, using the right tool for the task - 1 point
  - Appropriate cooking method for respective meat, fish, and vegetable - 1 point
  - Maximum flavor extraction with the right cooking technique - 1 point
  - Skillful seasoning and use of herbs and spices - 1 point

Judges Evaluation

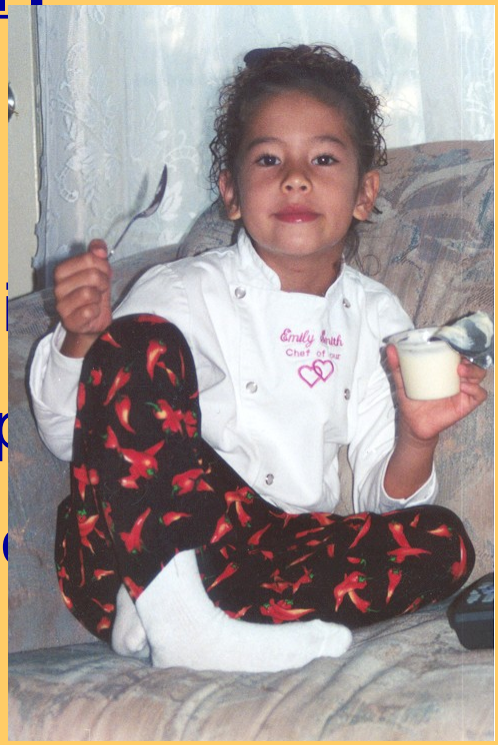
What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, part two - 10 points
  - Maximum utilization of all products: no waste - 1 point
  - Proper sequencing of product cooking: sweat onions first - 1 point
  - Render fats properly - pincé - caramelize - simmer - blanch - refresh - keep things wrapped - 1 point
  - Hot plates for hot food; cold plates for cold food - 1 point

Judges Evaluation

What do the judges look for?



Tasting Judges - 65 points

- Service methods and presentation - 5 poi
- Portion size and nutritional balance - 10 p
- Menu and ingredient compatibility - 10 p
- Creativity - 10 points
- Flavor, taste, texture, and doneness - 30 points

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Service methods and presentation - 5 p
  - Using the proper plate - 1 point
  - Hot food - hot plate - 1point
  - Cold food - cold plate - 1 point
  - Utilizing the plate's dimension, no food on the rim - 1point
  - Has the best presentation been used? - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part one) - 10 points
  - Proper portion size for a 4-5 course meal - 1 point
  - Balance of protein vs. carbo's and fat - 1 point
  - Proper color and freshness - 1 point
  - Vitamin retention - 1 point
  - Balanced menu - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part two) - 10 points
  - Total menu not to exceed 18-22 ounces of food - 1 point
  - Is the main item too big? - 1 point
  - Is the main item too small? - 1 point
  - Vegetables and starch balanced - 1 point
  - Sauce and garnish is correct - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Menu and ingredient compatibility 10 p
  - Is menu description correct? - 2 point
  - Is everything used from the market basket? - 2 point
  - Are the ingredients properly matched? - 2 point
  - Are the courses compatible? - 2 point
  - Are all ingredients used? 2 points

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Creativity - 10 points
  - Has the food been used creatively? 2 points
  - Is there anything original? - 2 points
  - Has the food been presented creatively? - 2 points
  - Are there new combinations? - 2 points
  - Are there new tastes, presentations? - 2 points

Judges Evaluation

What do the judges look for?

- Tasting Judges - 65 points
  - Flavor, taste, texture, doneness - 30 points
    - Are tastes distinguishable between different ingredients, or do they taste the same? - 3 points
    - Is the taste what the menu indicated? 3 points
    - Is the texture what the cooking method said? - 3 points
    - Are there different textures that compliment? - 3 points
    - Are there texture clashes? - 3 points

Judges Evaluation

What do the judges look for?

- Tasting Judges - 65 points
- Flavor, taste, texture, doneness - 30 points
  - Are meats cooked to the proper doneness? - 3 points
  - Are vegetables cooked to the proper doneness? - 3 points
  - Is the cooking method properly followed? - 3 points
  - Are the flavors what was indicated by the menu? - 3 points
  - Did the protein item retain it’s integrity? - 3 points

Train to Win

How do we train to win?

- Tasting Judges - 65 points
- Kitchen / Floor Judges - 35 Points
- Total = 100 points
- Divide by 2.5
  - 24-27.99 = diplom
  - 28-31.99 = bronze
  - 32-35.99 = silver
  - 36-39.99 = gold
  - 40 = gold with distinction

Gold Medals

Gold Medal Standard

Well-planned, simple, cost-effective, and correctly portioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top. But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.

Gold Medals

Focus is on quality food preparation

Example of making improvements. The dishes above were improved by team interaction and great coaching from team advisors.

Training to Master the Fundamentals

2. Learn from advisors' feedback

Throughout practice sessions, advisors provide an objective opinion and stimulate team interaction. Together, advisors and team members identify ideas to perfect each dish. Once perfected, the dish is recorded, using digital photography.

3. Rehearse to new team-established standards

with new attitudes towards team-expected standards, the team rehearses to perfect their plan.